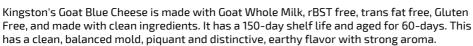


Kingston Creamery

361101 - Goat Blue Cheese







* Benefits

Kingston Creamery Goat Blue is a crafted by a small, farmer-owned Amish Cooperative located in the rolling prairies of Central Wisconsin. Kingston farm families practice sustainable agriculture and traditional animal husbandry focused on allowing their goats to graze on pasture when Wisconsin weather permits and hand milking using old-fashioned milk can. The extra care and centuries-old traditions is reflected in the luscious, high-quality milk and extraordinary Blue cheeses crafted by award-winning cheesemakers since 1984. The Goat Blue is a mottle white and blue-green with a uniform blue vein distribution. The Goat Blue Cheese is made with Goat Whole Milk, RBT free, trans fat free, Gluten Free, and made with clean ingredients. It has a 150-day shelf life and aged for 60-days. This has a clean, balanced mold, piquant and distinctive, earthy flavor with strong aroma.

Ingredients	▲ Allergens
Cultured Pasteurized Goat Milk, Salt, Enzymes, Penicillium Roqueforti. Contains Goat Milk.	Contains: image: milk Free From: ground contains: permits permits permits
	sesame soy (iii) tree nuts wheat

Nutrition Facts

Servings per Container 4 Serving size 1.00Z (1oz)

Amount per serving Calories

100

<u>oaiorics</u>	100
% [Daily Value*
Total Fat 8g	10%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 23mg	8%
Sodium 280mg	12%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 174mg	15%
Iron 0mg	0%
Potassium 26mg	0%

a serving of food contributes to a daily diet. 2,000 calories

Manufacturer

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated and enjoy within 5 days of opening. Put any unused portions back into the refrigerator right away. UNIT UPC: 850012926283

Serving Suggestions

1-2oz per person. Suggested uses would be to use as a salad topper and protein topper/stuffing.

Prep & Cooking Suggestions

Portion for appropriate consumption. Keep refrigerated until ready to use and serve within 10-20 minutes prior to consumption.



Product Specifications

Brand

Kingston Creamery			Kingston Cheese Cooperative			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
850012926283	88516	361101	10850012926280		12/4 OZ	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.64lb	3lb	United States	No	

Shipping Information							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	12.75in	9.75in	3in	0.22ft3	15x12	98days	35°F / 37°F





Kingston Creamery 361101 - **Goat Blue Cheese**



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Nutrition Analysis - By Measure

Calories	100	Total Fat	8g	Sodium	280mg
Protein	6	Trans Fats	0g	Calcium	174mg
Total Carbohydrates···	1g	Saturated Fat	6g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	26mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	23mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images							

